# Bitter Melon and Spare Ribs Soup

Ingredients:

| | |
|---|---|
| Bitter Melon | 12 taels |
| Firm Tofu | 2 pcs |
| Soy Beans | 1 tael |
| Spare Ribs | ½ catty |
| Salt | some |
| Water | 8 cups |

Steps:

1. Clean the bitter melons.
2. Cut the bitter melons in half and scoop out the seeds.
3. Cut the bitter melons into wedges.
4. Rinse the tofu.
5. Cut the tofu in thick slices.
6. Soak the soy beans
7. Rinse the spare ribs and blanch in boiling water.
8. Add all the ingredients into a pot.
9. Bring to boil, then simmer for 1 ½ hour.
10. Season the salt.

Tips:

Toss the bitter melon with vinegar and sugar before cooking, helps to remove the bitter taste.

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